

For Sharing

Litton Plank - Charcuterie, whole mozzarella, hummus, bread, pickles	16.00
Mixed Olives with garlic and rosemary oil	3.50



Starters

Soup of the day with homemade bread	5.50
Cheesy Garlic Bread	5.50
Smoked haddock scotch egg, curry sauce	7.50
Crayfish Cocktail, tomato salsa, bloody mary sauce	7.25
Pork rillet, pickles, chutney, gherkin ketchup, toast	7.50
Homewood farm halloumi, tomato, cucumber, olive, basil pesto, savoury granola	6.50
British Asparagus, smoked butter, almond, poached hens egg, radicchio, peas	7.50

Salad

Butternut squash, goats cheese, courgette, lentils, honey and lemon	7.00/13.00
Chicken and bacon salad, buttermilk dressing	7.00/13.00
Salmon nicoise salad, tarragon mayo	7.00/13.00

Mains

Ale Battered Fish 'n' handcut chips, bashed garden peas, tartare sauce	13.50
Litton Barnyard Burger (beef, pork & lamb), bacon, cheese	13.50
Lentil, coriander & courgette burger, spicy grated carrot, spicy hummus	12.50
all served in a toasted brioche bun with garlic and paprika aioli, pickled cucumber, tomato, lettuce, house slaw and chips	
Roasted Cod, caramelized coconut and cauliflower puree, saag aloo, mussels, coriander	18.00
Roasted Rump of beef	15.50
Roast Pork Loin	14.00
Braised shoulder of lamb	15.50
all served with vegetables of the day, roast potatoes, pork stuffing, Yorkshire pudding & gravy	
Spiced Vegetable Wellington, vegetables of the day, roast potatoes, Yorkshire pudding & gravy	13.50

MENU

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Lunch 12-3
Dinner 6-9

Extra Yorkshire £1

Sides 3.50

Braised Red Cabbage

Root Veg Mash

Roast Pots

Greens

Desserts

Salted caramel cheesecake, ginger crunch, toffee sauce	7.00
Littons sticky date toffee pudding, vanilla ice cream	6.50
Lemon posset, curd, shortbread	6.00
Chocolate brownie, fudgey ice cream, chocolate sauce	7.00
Affogato al Cafe, vanilla gelato, double espresso, Dark choc shavings- add liquor of your choice £3	6.00
Ice cream & sorbets	5.50
Mini Trio - salted caramel cheesecake, lemon posset and chocolate brownie	10.00
3 British cheeses, ale & onion chutney, accompaniments, homemade crackers	9.00

Please make your server aware of any allergens. Gluten free options available by request



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16.00

Crayfish Cocktail, tomato salsa, bloody mary sauce	7.25
Soup of the day with homemade bread	5.50
Litton Barnyard Burger (beef, pork & lamb), bacon, cheese,	13.50
Lentil, coriander & courgette burger, spicy grated carrot, hummus	12.50
all served in a toasted brioche bun with garlic and paprika aioli, pickled cucumber, tomato, lettuce, house slaw and chips	
Ale Battered Fish'n' chips , bashed garden peas, tartare sauce	13.50

Ciabattas

Served with slaw & salad leaves – Add chips 1.50

Steak, caramelized onion	7.25
Bacon, brie & cranberry	7.25
Chicken, bacon, tomato, lettuce	7.25
Cheddar cheese, ham, chutney	7.25
Chorizo, mozzarella, tomato	7.25
Herby goats cheese, chutney	7.25

Bar MENU

Desserts

Salted caramel cheesecake, ginger crunch, toffee sauce	7.00
Littons sticky date toffee pudding, vanilla ice cream	6.50
Lemon posset, curd, shortbread	6.00
Chocolate brownie, fudgy ice cream, chocolate sauce	7.00
Affogato al Cafe, vanilla gelato, double espresso, Dark choc shavings- add liquor of your choice £3	6.00
Ice cream & sorbets	5.50
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Hot Drinks

Latte, Cappuccino, Double Espresso	2.50
Flat white, Americano, Macchiato	2.30
Hot chocolate	2.80
Filter coffee	2.00
English breakfast tea	2.00
Herbal tea	2.20